

Patent Claims

1. Fat blend, built up from the components which are selected from the group consisting of oils, fats, lecithins, fatty acids and salts and esters thereof, and containing polyunsaturated fatty acids, characterised in that the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 10 to 500 mg per g total fatty acids and the gamma-linolenic acid and the eicosapentaenoic acid each comprise 20 to 50 wt. % and the stearidonic acid 15 to 50 wt. % of the sum of these three fatty acids.
2. Fat blend according to Claim 1, characterised in that the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 10 to 100 mg per g total fatty acids and the gamma-linolenic acid and the eicosapentaenoic acid each comprise 35 to 45 wt. % and the stearidonic acid 15 to 25 wt. % of the sum of these three fatty acids.
3. Fat blend according to Claim 2, characterised in that the gamma-linolenic acid and the eicosapentaenoic acid each comprise ca. 40 wt. % and the stearidonic acid ca. 20 wt. % of the sum of these three fatty acids.
4. Fat blend according to ^{Claim 1} ~~one of the foregoing Claims~~, characterised in that it contains arachidonic acid and that the quotient of the sum of the gamma-linolenic acid plus stearidonic acid plus eicosapentaenoic acid to the arachidonic acid is at least 10:1.
5. Fat blend according to ^{Claim 1} ~~one of the foregoing Claims~~, characterised in that the content of phospholipids is up to 40 wt. % of the total lipids (= sum of the oils, fats and lecithins).
6. Fat blend according to Claim 5, characterised in that the phospholipids comprise 1 to 10 wt. % of the total lipids.

- Claim 1*
7. Fat blend according to ~~one of the foregoing Claims~~,
characterised in that the sum of the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid present in the fat blend in the form of phospholipids comprises up to 120 mg/g total fatty acids.
- Claim 1*
8. Fat blend according to ~~one of the foregoing Claims~~,
characterised in that the sum of the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid present in the fat blend in the form of phospholipids comprises 0.05 to 50 mg/g total fatty acids.
- Claim 1*
9. Dietetic or pharmaceutical composition containing a fat blend according to ~~one of the foregoing Claims 1 to 8~~.
10. Composition according to Claim 9,
characterised in that it is a fat emulsion, a ready-for-use food, a liquid food, a reconstituted or reconstitutable powder food, in particular for parenteral, enteral and/or oral administration, a food strip or a spreadable paste.
11. Composition according to Claim 10 in the form of a liquid food or reconstituted powder food for parenteral, enteral and/or oral feeding,
characterised in that the fat content is 10 to 55 energy % and the energy density is 0.5 to 3.0 kcal/ml.
12. Composition according to Claim 11,
characterised in that the fat content is 25 to 40 energy % and the energy density is 1.1 to 1.4 kcal/ml.
- Claim 8*
13. Composition according to ~~one of Claims 8 to 12~~ in the form of a liquid food or reconstituted powder food,
characterised in that the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 0.5 to 30 g/1500 ml of the liquid food.

14. Composition according to Claim 13,
characterised in that the gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 1 to 10 g/1500 ml of the liquid food.
15. Use of a fat blend according to one of Claims 1 to 8 or of a dietetic or pharmaceutical composition according to one of Claims 9 to 14 for parenteral, enteral and/or oral administration to patients with chronic inflammatory diseases, with lipid metabolism disorders, with weakened immune function and/or with limited lipolytic capacity of the gastrointestinal tract.

PAK
#2